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low molecular weight components as present in natural extracts for ursolic acid and oleanolic acid, and wherein the blend contains 1-99 wt % of one or more components selected from mono-, di- and triglycerides as the glyceride.

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but B6 3. (Amended) Blend according to claim 1 or 2 wherein the blend contains 5 to 80 wt % of one or more components selected from mono-, di-, and triglycerides as the glyceride.

4. (Amended) Blend according to claim 3 wherein the glyceride part displays a solid fat content measured by NMR-pulse on a non-stabilised fat at the temperature indicated of :

5 to 90 at 5°C

2 to 80 at 20°C and

less than 15 at 35°C.

5. (Amended) Blend according to claim 4 wherein the blend comprises components A, B and C, wherein:

A = the composition of claims 1 or 2

B = a solid fat with an N20 of more than 20 and

C = a fat having at least 40 wt % of fatty acids with 18 C-atoms and having one to three double bonds

A being present in amounts of more than 0.1 wt %,

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B being present in amounts of 8 to 90 wt % and

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C being present in amounts of 0 to 85 wt %.

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Sub B8 10. (Amended) Food products with a fat phase comprising at least partly the blend according to claim 1.

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Sub B9 12. (Amended) Food products according to claim 10 or 11 wherein the food product comprises 10 to 90 wt % of a continuous fat phase.

13. (Amended) Food supplements comprising the blend according to claim 1 in encapsulated form.

Add the following claims:

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Sub B12 17. (New) Blend according to claim 1 wherein the weight ratio of ursolic acid to oleanolic acid is 5:95 to 95:5 and the mixture contains less than 10 wt % of the natural apolar and/or low molecular weight components.

18. (New) Blend according to claim 1 wherein the weight ratio of ursolic acid to oleanolic acid is 15:85 to 85:15 and the mixture contains 1 to 6 wt % of the natural apolar and/or low molecular weight components.

19. (New) Blend according to claim 4 wherein the glyceride part displays a solid fat content measured by NMR-pulse on a non-stabilised fat of less than 10 at 35°C.

20. (New) Blend according to claim 5 wherein component B is a solid fat with an N20 of more than 45.

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21. (New) Blend according to claim 20 wherein component B is a solid fat with an N20 of more than 60.

22. (New) Blend according to claim 20 or 21 wherein component A is present in an amount of 0.1 to 20 wt %, component B is present in an amount of 25 to 75 wt % and component C is present in an amount of 15 to 65 wt %.

23. (New) Blend according to claim 20 or 21 wherein component A is present in an amount of 0.2 to 10 wt %, component B is present in an amount of 40 to 70 wt % and component C is present in an amount of 20 to 50 wt %.